

HIGHLAND FINE WINE JANUARY 2016 HALF CASE - WHITE

Cans Rafols Dels Caus 'Terraprima' White Blend – Penedes, Spain (Mixed and White Club) \$15.99

Cans Rafols dels Caus is located in a separate part of Penedes called the Garraf Massif, which is a small mountain range on the Mediterranean coast that is well known its chalky limestone soils. This area is typically known for the sparkling wine of Spain, called Cava, but Cans Rafols decided to grow other grapes that are well suited for this type of soil, mainly Chenin Blanc and Riesling. This wine is a blend of Xarel-lo and Riesling, and the taste shows every bit of the austere grapes. The wine is crisp, clean, and dry with pleasant flavors of citrus fruit and white flowers. You can drink this with roasted chicken, chicken chili, or sausages.

San Felice Vermentino – Toscana IGT, Italy (Mixed & White Club) \$13.99

This wine is made of grapes that are grown in the Maremma area that is located just west of the Chianti region. The region was uninhabitable until the region was drained by Mussolini in the 20's. The area was then settled by farmers who planted Vermentino, Sangiovese, and eventually Cabernet Sauvignon among the wheat and olive groves. The region became a hot spot for fishing and a major tourist attraction due its majestic coastline. Vermentino became the wine of choice to go with fish and vacationing in general. This wine has light flavors of lemon/lime citrus with a delicious floral component and a bright minerality on the finish. Drink this wine with plank roasted salmon, swordfish steaks, or any grilled chicken.

Dona Paula Los Cardos Sauvignon Blanc – Mendoza, Argentina (Mixed & White Club) \$8.99

Sauvignon Blanc has taken the place of Torrontes as the white wine of choice from Argentina. Producers from Argentina have been trying to find a white varietal that can be the popular equal of Malbec. Sauvignon Blanc has become the closest contender. Los Cardos refers to "The Thistles" in Spanish and is sure sign of great land for wine grapes. This Sauvignon Blanc is fresh and clean with just a hint of citrus and fresh cut grass. The wine is simple, elegant, and just what want for a crisp white under \$10. This wine will taste great with any shellfish, salmon, or grilled vegetables.

Adras Godello – Ribeira Sacra, Spain (White Club) \$17.99

Ribeira Sacra is becoming a must have wine region on many restaurant wine lists. The area is located in Northeast Spain and is blessed with some of the most magnificent middle age monasteries in Europe. Ribera Sacra means "Sacred Shore" in reference to its location on the pilgrimage road 'Santiago de Compostella.' The area has drastically sloped ravines on the Miño river valley is where you find the best plantings. The local white grape Godello has seen a renaissance of sorts and is made into a classic wine that is much like white Burgundy in style. This Godello has creamy flavors of citrus, green apple, white flowers, and a great mineral finish. Drink this wine with grilled chicken, any fish, or with any spiced tapas dish.

Lustig Gruner Veltliner – Weinland, Austria (White Club) \$16.99

Lustig is the name of a 'Heuriger,' or a traditional restaurant owned by winemakers where they sell their most recently produced vintage of wine. Heuriger were a major part of the enlightenment in the 18th century which encouraged local winemakers to sell wine, produce and food to the public without taxation. The Heuriger law enabled most of the Austrian wine region to begin and grow into the fine wine region it is today. The restaurant is communal and serves simple dishes of local foods like sausage, veal, or lamb along with the local wine. The wine is meant to be drunk young so it is clean and fresh. Gruner Veltliner has flavors of bright citrus, celery skin, and nice minerality on the finish. Drink this with any light meats like chicken or veal. It tastes best with cream based sauces.

Le Jade Picpoul de Pinet – South of France (White Club) \$11.99

Picpoul is the wine that reminds me most of the South of France. Nothing says time on the beach or in a winery like the lemony/lime effervescence of Picpoul. The grape is naturally high in acid so it usually has a bit of carbonation from the acids turning into CO2 in the wine. This effect enhances the citrus and light floral flavors. This wine is great with any fish dish, preferably with a tomato and olive based sauce. It can also accompany a cassoulet as it will cut the spice and fat of the meat and grannies of the beans. It is also perfect as a sipping wine.

HIGHLAND FINE WINE JANUARY 2016 HALF CASE - RED

Paitin Nebbiolo – Langhe DOC, Italy (Mixed & Red Club) \$18.99

Nebbiolo is the so called king of grapes in the Italian viticultural landscape. The grape has naturally huge tannins, high sugars at harvest (which means high alcohol), but has high acid (which makes for long aging potential) and a bright berry fruit flavor that is a rare accompaniment to power. The Langhe region, in the larger region of Piedmont, contains the famous villages of Barolo and Barberesco, both of which are made from 100% Nebbiolo grapes. This wine is rustic and pairs well with any braised meats or anything with mushrooms, especially truffles.

Marie-Pierre Germain Bourgogne Rouge – Burgundy, France (Mixed & Red Club) \$17.99

Burgundy is a wine that is great to drink on cold nights with a bowl of stew. Made out of 100% Pinot Noir, the wine is fresh and clean with bright flavors of field strawberry, cranberry, roasted mushrooms, and a little spice on the finish. This particular wine is a blend of Pinot Noir from storied Burgundy villages of Chambolle Musigny, Nuits St. George, Pommard, and Marsanny. Marie-Pierre has a great pedigree in Burgundy as she is married to Francois Mikulski who is one of the best Meursault producers. This wine stands up for the quality price ratio. Drink this with a delicious Beouf Bourgogne stew and enjoy

Black Cabra Malbec – Mendoza, Argentina (Mixed & Red Club) \$12.99

Malbec is the quintessential winter wine. The grape is dense and rustic with dark blue color that makes wine that has similar characters to the grape itself. The Malbec grape is native to southwest France, but was planted by French immigrants in Mendoza in the turn of the 19th century. Eventually in the early 80's Nicolas Catena and Paul Hobbs teamed up to make the first 100% Malbec varietal wine for American consumption, from Argentina. It has taken off since and has become a mainstay in all wine shops in the U.S. Drink this wine with any steak, stews, and anything off the grill. It also tastes great by itself.

Folk Machine 'Parts and Labor' Red Blend – Mendocino, California (Red Club) \$17.99

You may have seen some other wines from Folk Machine winery in our shop. They represent a new kind of 'negociant' winemaker that is coming in vogue in California. Land is becoming so expensive, that it is cheaper for beginning winemakers to purchase fruit and make wine in industrial fermenters like those you see in Lompoc California. This is a type of Rhone blend with 37% Syrah, 31% Carignan, 25% Grenache, and 7% Barbera. The wine has a dense red fruited flavor with dense, fresh herbs, and baking spices on the finish. This is a perfect wine for cold days. You can enjoy it equally as an aperitif or after work drink, or with chili, stews, or steaks off the grill.

Chateau Haut Barateau Cotes de Bourg – Bordeaux, France (Red Club) \$10.99

This wine is made of grapes that are grown in the Cotes de Bourg region, on the Right Bank, in Bordeaux. Generally, the right bank consists of Merlot and Cabernet Franc plantings, but the Cotes de Bourg has some of the 'gravel' that you see in Saint Julien where Cabernet Sauvignon grows so well. Consequently, Cotes de Bourg has the largest amount of Cabernet Sauvignon plantings outside of the Left Bank in Bordeaux. This wine is 50/50 Cabernet Sauvignon and Merlot and has a great fruitiness that accompanies a typical fine 'pencil shavings' tannic structure that is very pleasant on the finish. Drink this wine with roast chicken or any duck dish.

Finca del Castillo Tempranillo – La Mancha, Spain (Red Club) \$8.99

This wine is an homage to Tempranillo, which is the most planted red grape in Spain. All through the region you can go into a bar and every time you order a drink, much like this Tempranillo, they will keep bringing you tapas. The more wine you drink the more and better tapas you receive. This wine is made of 100% Tempranillo and is unoaked and has flavors of bright red fruit, with spicy tannins and bright acidity. Enjoy this wine with cured meats, Spanish cheeses or any tapas.